

IN THE CLAIMS

12. (Currently Amended) A process for wine cap management for fermenting grape juice wine and skins, seeds and stems which forms a cap, which process comprises:

positioning a tank having cylindrical walls, an axis, and a bottom so that said cap will float parallel and opposed to said bottom;

filling said tank with said grape juice and said skins, seeds, and stems so that said cap will float above an impeller;

fermenting said grape juice wine and said cap in a tank said tank to produce wine
having cylindrical walls, an axis, and a bottom;

moving said wine-and-said-cap radially and axially by periodically rotating an said impeller having an axial shaft within said cylindrical tank, wherein said axial shaft is perpendicular to said floating cap; and

moving said cap radially and axially by fluid force generated by movement of said wine wherein said wine movement is generated by said rotating impeller; and

assisting axial flow of said wine with at least one baffle extending from said cylindrical walls toward said axis.

13. (Original) A process for wine cap management as set forth in Claim 12 which includes the additional steps of adding yeast and sugar to said fermenting wine or must to promote fermentation.

1 14. (Currently Amended) A process of wine cap management as set forth in Claim 12
2 which includes the additional step of controlling the temperature of said wine in said tank through
3 a temperature jacket ~~on the walls of said cylindrical tank or on said~~ at least one baffle.

1 15. (Original) A process of wine cap management as set forth in Claim 12 wherein said
2 impeller shaft is driven by a motor.

1 16. (Currently Amended) A process of wine cap management as set forth in Claim 12
2 including two said impellers extending horizontally from said axial shaft.

1 17. (Currently Amended) A wine pomace removal process for wine and skins, seeds and
2 stems forming a cap fermented in a tank having cylindrical walls, an axis, and a bottom, wherein said
3 cap floats parallel and opposed to said bottom, which process comprises:

4 draining a majority of said wine from said tank through a drain at said bottom so that
5 a minority of said wine and said cap remain;

6 agitating and blending said cap with liquid wine remaining within said tank to create
7 a pomace slurry; and

8 draining off said pomace slurry through a drain at or near said bottom of said tank.

1 18. (Original) A wine pomace removal process as set forth in Claim 17 wherein said
2 drain includes a valve.

1 19. (Original) A wine pomace removal process as set forth in Claim 17 wherein said
2 agitating and blending step is accomplished through an impeller having a plurality of blades which
3 are rotated by an axial shaft driven by a motor.

1 20. (Original) A wine pomace removal process as set forth in Claim 19 including two
2 said impellers, one located near said tank bottom to agitate and blend said cap.

1 21. (Amended) A wine pomace removal process as set forth in Claim 17 wherein said
2 bottom of said tank is substantially planar and is sloped in angular relationship with respect to said
3 axis of said tank.

1 22. (New) A process of wine cap management as set forth in Claim 1 wherein said bottom
2 is substantially planar and arranged in angular relationship to said axis.